

Jondani

D O W N T O W N

VEUVE CLICQUOT BRUT

VEUVE CLICQUOT ROSÉ

RUINART BLANC DE BLANCS

THE JONDANI SIGNATURE

DOWNTOWN PALOMA

SPICY MARGARITA

COSMOPOLITAN

GOLDEN MARTINI

sandwiches

SERVED UNTIL 15.30

SMOKED SALMON BRIOCHE - CRÈME FRAÎCHE - CHIVES

LOBSTER BRIOCHE AVOCADO › LIME MAYONNAISE

CLUB SANDWICH CHICKEN › FRENCH FRIES

BRIOCHE WAGYU BURGER CLASSIC SERVE › FRENCH FRIES

PLEASE NOTIFY YOUR SERVER OF ANY **FOOD ALLERGIES** BEFORE ORDERING.

salads

SERVED UNTIL 15.30

CAESAR SALAD

BABY GEM › GRILLED PANCETTA › PARMESAN CHEESE › CROUTONS

ADD

GRILLED CHICKEN

SMOKED SALMON

GRILLED PRAWNS

TUNA

KING CRAB SALAD 100 G › BUTTER LETTUCE

AVOCADO › GRAPEFRUIT › OLIVE OIL

GREEK SALAD FETA › MIXED TOMATO

KALAMATA OLIVES › RED ONION

NIÇOISE SALAD GRILLED TUNA › ARTICHOKE

ANCHOVIES › GREEN BEANS › BABY POTATO

to start

SOURDOUGH BREAD DAILY WHIPPED YUZU BUTTER

POTATO CHIPS SOUR CREAM › CHIVES

ADD BAERI CAVIAR

LOBSTER ESPRESSO

BUTTER TOAST CAVIAR BRIOCHE › BAERI CAVIAR

JAMON IBERICO DE BELLOTA 75 G

CANTABRIAN ANCHOVIES OLIVE OIL

CRISPY SQUID PONZU › GOCHUJANG AIOLI

caviar

CLASSIC SERVE BLINIS › SOUR CREAM › CHIVES › SHALLOTS

CAVIAR TASTING

10 G BAERI › 10 G OSCIETRA › 10 G BELUGA

OSCIETRA CAVIAR

30 G

50 G

125 G

BELUGA CAVIAR

30 G

50 G

125 G

raw oysters

½ DOZEN › **CLASSIC SERVE** TABASCO › LEMON › VINAIGRETTE

OESTERIJ NO. 3 OOSTERSCHELDE

BEAUTIFULLY BALANCED › SWEETER TASTE

GILLARDEAU NO. 3 NORMANDY

GREAT OYSTER › FULL CREAMY TASTE › BOTH SWEET AND SALTY

hot oysters

PAN FRIED OYSTER — FROM 3 PCS.

HOLLANDAISE › SPINACH › GOMASIO

GRATINATED OYSTER — FROM 3 PCS.

HOLLANDAISE › SPINACH › PARMESAN CHEESE

cold starters

BEEF TENDERLOIN CARPACCIO VINAIGRETTE › PECCORINO › CHIVES

KING CRAB LEG 100 G › LIME MAYONNAISE

STEAK TARTARE TRADITIONAL › TOAST › BUTTER SALAD

FOIE GRAS BRIOCHE › MOUNTAIN FIG › CONFITURE

BAWYKOV SALMON HORSERADISH AIOLI › CHIVES

DUTCH SHRIMPS GREEN SALAD › COCKTAIL SAUCE

TUNA TARTARE AVOCADO › YUZU PONZU

KING CRAB SALAD 100 G › BUTTER LETTUCE › AVOCADO › GRAPEFRUIT › OLIVE OIL

GREEK SALAD FETA › MIXED TOMATO › KALAMATA OLIVES › RED ONION

hot starters

LOBSTER SOUP LOBSTER › CLOTTED CREAM

CHICKEN SPRING ROLLS MINT › LETTUCE › THAI CHILI DIP

BLACK TIGER PRAWNS GREEN TOMATO › JALAPEÑO MAYONNAISE

LANGOUSTINES 5 PCS. › MOJO › LIME

fish

SEA BASS THAI YELLOW CURRY

BLACK COD MARINATED FOR 48 HOURS IN MISO › HAJIKAMI

DOVER SOLE 500 G › À LA MEUNIÈRE

STIR FRIED KING CRAB 200 G › PONZU › YUZU BUTTER

GRILLED LOBSTER SPICY MAYONNAISE

LOBSTER LINGUINE LOBSTER TAIL › CREAMY LOBSTER SAUCE

GRILLED TUNA SPAGHETTI › AGLIO E OLIO › TOMATO › FENNEL

whole fish

CATCH OF THE DAY

DAILY CHEF'S SPECIAL

meat

JONDANI STEAK 180 G > JONDANI BUTTER

WAGYU BURGER 300 G > ROSSINI STYLE > FOIE GRAS > BLACK TRUFFLE

GRILLED CHICKEN CURRY MAYONNAISE

TENDERLOIN 250 G > TRUFFLE BUTTER > BLACK TRUFFLE

RIB EYE 300 G > PEPPERCORN SAUCE

SIRLOIN STEAK 300 G > BÉARNAISE SAUCE

vegetarian

BLACK TRUFFLE RIGATONI SHIMEJI > SPINACH > CREAMY TRUFFLE SAUCE

sides

FRENCH FRIES MAYONNAISE

TRUFFLE FRIES TRUFFLE MAYONNAISE › BLACK TRUFFLE › PARMESAN CHEESE

PASTA CAVIAR RIGATONI › 10 G CAVIAR

GREEN SALAD BUTTER SALAD › VINAIGRETTE › GREEN HERBS

BLACK TRUFFLE MASHED POTATO CRISPY POTATO

ASPARAGUS HOLLANDAISE SAUCE

AVOCADO OLIVE OIL › ROCK SALT

HARICOT VERTS BUTTER › SHALLOTS

desserts

CHEESE PLATTER

BARISIEN › VACHARIN MONT D'OR › CHÈVRE FEUILLE

COMTÉ SYMPHONY › LAZULLI OUDWIJKER

VANILLA CRÈME BRÛLÉE

SWISS CREAM › ALMOND CRUNCH › VANILLA ICE CREAM

RED FRUITS CLOTTED VANILLA CREAM

HOME-MADE VANILLA ICE CREAM

CARAMEL SAUCE › CARAMELIZED NUTS › FEUILLETINE

CHOCOLATE LAVA CAKE GANACHE › DULCE DE LECHE › PRALINE

CHEESECAKE CHOCOLATE › MISO CARAMEL › BUTTERSCOTCH › POPCORN

JONDANI FRIANDISES 4 PCS. – CHEF'S SELECTION

bar food

GREEN OLIVES MARINATED

MARCONA ALMONDS SALTED

POTATO CHIPS SOUR CREAM › CHIVES

ADD BAERI CAVIAR

BUTTER TOAST CAVIAR BRIOCHE › BAERI CAVIAR

JAMON IBERICO DE BELLOTA 75 G

CANTABRIAN ANCHOVIES OLIVE OIL

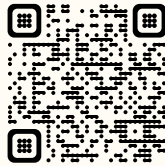
CRISPY SQUID PONZU › GOCHUJANG AIOLI

DUTCH SHRIMP MINI CROQUETTE

LIME MAYONNAISE › CRISPY PARSLEY

BITTERBALLEN DIJON MUSTARD

FOLLOW US



INSTAGRAM

Jordanin
D O W N T O W N